Cheese Crispies (7-8 doz)

2 cups flour
2 " rice crispies
½ lb. sharp cheddar cheese ½ #
2 sticks oleo (½ lb)
1 tsp salt
1 tsp cayenne pepper

Grate cheese & oleo at room temp. & blend thoroly with hands - Shape into small balls, rolling between palms of hands, & place on ungreased cookie sheet. Flatten with fork.

Bake 350° — 13-15. Avoid too brown, altho tasty.

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Dear Louise, Just in case this cocktail cookie meets with approval. Mrs Jim Munroe, who gave it to me uses more cayenne than I do - I use only ½ tsp. for cocktails the hotter the better. I used to make these Corpies but never used crispies - like the additions I do appreciate Harry Canning in his book of Cooking I planned on meeting & then Sharon's asked him for Blue Gold dinner because I think he'd consider it an ordeal with such an old person as hostess.

30 WINSLOW ROAD
NEWARK, DELAWARE 19711